

IN-ROOM MENU

BREAKFAST

6.30AM TO 10:30AM ON WEEKDAYS

6.30AM TO 11:00AM ON WEEKENDS AND HOLIDAYS

THE AMERICAN 41

Two Eggs Any Style, Home Fries and Assorted Pastries

Choice of (1) meat: Smoked Bacon, Pork Sausage, Turkey Sausage or Virginia Ham

Choice of (1) beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy or Almond)

Choice of (1) juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

THE CONTINENTAL 26

Three Assorted Freshly Baked Pastries and Breads

Choice of (1) beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy or Almond)

Choice of (1) juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

HOUSE SMOKED SALMON 23

Toasted Plain Bagel with Sliced Cucumber, Tomatoes, Capers, Onions and Choice of Low Fat or Regular Cream Cheese

THREE EGG OMELET 23 (GLUTEN FREE)

Choose Your Ingredients: Virginia Ham, Bacon, Pork Sausage, Turkey Sausage, Spinach, Tomatoes, Peppers, Mushrooms, Asparagus, Swiss, Cheddar or American Cheese served with Home Fries and Asparagus

EGGS BENEDICT 22

Poached Eggs, Choice of Canadian Bacon, Smoked Salmon, Spinach on English Muffin with Hollandaise Sauce

AVOCADO TOAST 21

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style, Arugula Tomato Salad

PANCAKES 18

Choice of Blueberry or Traditional Buttermilk Served with Maple Syrup, Berries and Whipped Cream

BELGIUM WAFFLES 18

Served with Maple Syrup, Berries and Whipped Cream

FRENCH TOAST 18

Cinnamon Raisin Brioche Served with Maple Syrup, Berries and Whipped Cream

STEEL CUT OATMEAL 14 (GLUTEN FREE/DAIRY FREE)

Served with Brown Sugar and Raisins

BEVERAGES

	REGULAR	LARGE
Regular or Decaffeinated Coffee	8	15
Tea (Green Black Herbal)	8	15
Espresso	6	
Cappuccino Latte Mocha	7	
Unsweetened Iced Tea	7	17
Hot Chocolate	7	17
Juices	8	22
<i>Orange, Grapefruit, Cranberry, Tomato, Pineapple, V8</i>		
Milk	6	10
<i>Skim, 2% Fat, Whole, Soy, Almond</i>		
Sparkling or Still Water	6	14
Soft Drinks	6	

Coke, Diet Coke, Sprite, Ginger Ale

LUNCH AND DINNER

11:30AM TO 10:00 PM ON WEEKDAYS

12:00PM TO 10:00PM ON WEEKENDS AND HOLIDAYS

APPETIZERS

GAZPACHO SOUP 15

Cold Fresh Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar

ONION SOUP 15

French Style Onion Soup, Gruyère Cheese Baguette Crouton

MARYLAND CRAB CAKE 25

Seared Homemade Crab Cake, Louis Sauce

SESAME CRUSTED YELLOWFIN TUNA CRUDO 24

Shaved Fennel, Black Olive Condiments, Ponzu Dressing

MEDITERRANEAN PLATTER 20

Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita

CHARCUTERIE & CHEESE PLATE 27

Selection of French Style Meats and Cheeses with Walnut Raisin Bread

SALADS AND SANDWICHES

COBB SALAD 26

Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Eggs, Cherry Tomatoes, Avocado, Blue Cheese, Balsamic Vinaigrette

NIÇOISE SALAD 25

Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette

CAFÉ DU PARC SALAD 20

Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette

CAESAR SALAD 15

Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing

TURKEY CLUB 22

Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne

CROQUE MONSIEUR 20

French Ham, Gruyère Cheese, Béchamel

WILLARD BURGER 25

Black Angus Beef, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli

MAIN COURSES

PEI MUSSELS 26

Marnier or Coconut Curry, Grilled Country Bread, French Fries

FARM RAISED CHICKEN BREAST 29

French Style Mashed Potatoes, Buttered French Beans, Chicken Jus

GRILLED SKIN ON SALMON FILET 30

Seasonal Vegetable Melange, Aged Balsamic Glaze

ROASTED CAULIFLOWER STEAK 26

Wild Rice, Mix vegetables, Coconut Curry Sauce

ADDITIONAL ITEMS AVAILABLE

FROM 5:30 PM UNTIL 10:00 PM

BURRATA SALAD 18

Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread

ESCARGOT BOURGOGNE 18

Burgundy Snails, Garlic Butter, Pain de Campagne

ROASTED TOMATO RISOTTO SMALL 21/LARGE 29

Garlic Sautéed Shrimp, Chorizo, Black Olive

SMOKED SALMON SANDWICH 25

Tomato Ciabatta, Lettuce, Tomato, Red Onion, Avocado, Gribiche Sauce

BEEF BOURGUIGNON 38

Red Wine Braised Short Rib, Pearl Onion, Mushroom, Lardon, Fingerling Potato

BOUILLABAISE STEW 39

Mussel, Shrimp, Calamari, Fish of the Day, Fennel, Yukon Potato, Country Bread

BRAISED LAMB SHANK 38

Couscous, Ratatouille, Sauce Navarin

STEAK FRITES 40

New York Strip, French Fries, Green Peppercorn Sauce

FILET MIGNON 46

Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce

SIDE DISHES | 10

TRUFFLE MASHED POTATOES

French Style Mashed Potatoes, Truffle Oil

WILD RICE | Pilaf Style

RATATOUILLE | Stewed Niçoise Vegetables

WILD MUSHROOMS | Sautéed Exotic Mushrooms, Fresh Herbs

SEASONAL MIXED VEGETABLES | Herbs de Provence

POMMES FRITES | French Fries, Herb Aioli

DESSERTS 14

STRAWBERRY WHITE CHOCOLATE TART

Basil Strawberry Gelee, White Chocolate Mousse and Guava Sorbet

RASPBERRY DULCEY BAR | Raspberry Dulcey de Leche Mousse, Hazelnut Daquoise, Peanut Ice Cream and Peanut Brittle

VANILLA NAPOLEON | Caramelized Puff Pastry, White Chocolate Whipped Vanilla Ganache

APRICOT AMARETTO VERRINE | Poached Apricot, Nutmeg Crumble, Amaretto Mousse and Cinnamon Tuile

VANILLA CRÈME BRÛLÉE | Fresh Berries

ICE CRÈME & SORBET | Daily Selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food & beverage is subject to an 18% service charge, applicable DC sales tax and a \$6.00 delivery charge per order.

ALCOHOLIC BEVERAGES

BEERS

IMPORTED | Heineken | Stella Artois 9

DOMESTIC | Miller Light 8

CRAFT | DC Brau Pale Ale | Flying Dog IPA 10

SPARKLING AND CHAMPAGNE GL BTL

VILLA MARCELLO PROSECCO 15 70

Treviso | Italy

CÔTÉ MAS ROSÉ CREMANT DE LIMOUX 15 70

Limoux | France

NICOLAS FEUILLATTE ROSE 28 140

Epernay | Champagne | France

BOIZEL BRUT RESERVE 110

Epernay | Champagne | France

VEUVE CLICQUOT "LA GRANDE DAME" 450

Epernay | Champagne | France

MÖET & CHANDON DOM PÉRIGNON 1.5L 850

Epernay | Champagne | France

KRUG RESERVE BRUT 695

Reims | Champagne | France

LOUIS ROEDERER CRISTAL BRUT 795

Reims | Champagne | France

ROSÉ WINES GL BTL

JEAN LUC COLOMBO CAPE BLEUE 15 65

Méditerranée | France

CHÂTEAU D'ESCLANS WHISPERING ANGEL 16 70

Provence | France

WHITE WINES GL BTL

RIESLING TRIMBACH 17 75

Alsace | France

CHARDONNAY RES. ROCHERS MÂCON-CHAINTRÉ 17 75

Burgundy | France

CHARDONNAY MON FRÈRE 17 75

Mendocino | California | USA

SAUVIGNON BLANC NOBILO 1 75

Marlborough | New Zealand

SAUVIGNON BLANC LA PERRIÈRE 20 90

Loire Valley | France

PINOT GRIGIO BERTANI VELANTE 16 70

Veneto | Italy

RED WINES GL BTL

PINOT NOIR DOM. BERTAGNA CÔTES DE NUITS 22 100

Burgundy | France

PINOT NOIR AU CONTRAIRE 17 75

Sonoma Coast | California | USA

MERLOT DECOY BY DUCKHORN 17 75

Sonoma County | California | USA

CABERNET SAUVIGNON CLOS DU VAL 18 80

Napa Valley | California | USA

CABERNET BLEND CHÂTEAU GREYSAC 18 80

Bordeaux | France

MALBEC BODEGAS CARO ARUMA 17 75

Mendoza | Argentina